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TITLE : AGENT FOR KEEPING FRESHNESS OF FOOD AND FRESHNESS KEEPING METHOD

ABSTRACT : PROBLEM TO BE SOLVED: To provide the subject freshness keeping agent having low acidity free from excessive acid taste even in a relatively low pH range by adding a carbonate additive such as sodium carbonate to a preservative compounded with an organic acid and an organic acid salt.

SOLUTION: The objective agent is produced by compounding (A) an organic acid such as acetic acid, glacial acetic acid or adipic acid, (B) an organic acid salt such as sodium acetate and (C) a food additive capable of generating carbonate ion in an aqueous solution and adjusting the pH of the mixture or a water- diluted mixture to 5.0-5.7. It has bacteriostatic action and keeps the color tone, taste and texture of a food.

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